

Wisconsin Food Code FACT SHEET

Significant Food Code Changes

CHAPTER 1—Purpose and Definitions

- **Time/Temperature Control for Safety Food (TCS)** replaces Potentially Hazardous Food (PHF). TCS refers to a food that requires time as well as temperature control to ensure food safety. New examples of such foods are **cut tomatoes** and **cut leafy greens** (fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn; including lettuce, spinach, cabbage, and kale, but not herbs and spices).
- **Product Assessment Tables** provide criteria for determination of non-PHF/non-TCS foods that may be held out of time/temperature control. Refer to Tables A and B in 1-201.10.
- **New violation designations** replace Critical, Swing, and Noncritical
 - > **Priority Item:** contributes directly to the removal or prevention of hazards associated with foodborne illness (i.e. cooling, cooking);
 - > **Priority Foundation Item:** supports Priority Items (i.e. cooling methods, calibrated thermometers);
 - > **Core Item:** relates to cleaning, design of buildings and equipment, or maintenance (i.e. floors, walls, and ceilings).



CHAPTER 2—Management and Personnel

- **A Person In Charge** must be at the food establishment when it is open and must understand and train employees in the following:
 - > Eight major food allergens: milk, eggs, fish, crustacean shellfish, wheat, tree nuts, peanuts, soybeans
 - > Approved procedures/plans that are in place or that are required
 - > When to remove employees from working with food or from the food establishment due to illness and when to report illnesses to a regulatory authority (i.e. Norovirus)
- **Handwashing** is not allowed in pre-wash sinks for new, extensively remodeled, or change of operator food establishments.



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CHAPTER 3—Food

- **Cheese curds** can be received above 41° F if they are cooled within 4 hours and sold at 41° F or less.
- **Bare hand contact** with ready-to-eat foods requires prior approval of a written plan from the regulatory authority. Specific procedures, policies, and documentation per 3-301.11 (D) must be submitted.
- **Frozen** commercially processed and packaged raw animal food may be stored together with **frozen** ready-to-eat foods.
- **Children's menu** may not offer undercooked ground meats (i.e. hamburgers), even with a consumer advisory.
- **Date marking** is not required for foods prepared and packaged by a food processing plant. Products may include deli salads such as ham, seafood, chicken, egg, pasta, potato, and macaroni and also cultured dairy products such as yogurt, sour cream, and buttermilk.
- **Non-continuous cooking** criteria for raw animal foods apply when initial heating is stopped prior to complete cooking. Reference 3-401.14 (F) for the requirements that include a written plan submitted to the regulatory authority for prior approval.
- **Cook-chill** or **sous vide** section has been added to include information on HACCP plan submission to DATCP or DHS. Specific requirements can be found in 3-502.12 (D).

CHAPTER 4—Equipment, Utensils, and Linens

- **Sanitizer** usage updates:
 - > Used in accordance with EPA label use instructions, including contact times
 - > Updated chlorine chart includes ranges
 - > New minimum temperature of 68° F for iodine solutions
 - > Alternate chemical sanitizers may be approved by the department if used in accordance with the EPA label instructions for food contact surfaces
- **Potable water rinse** after sanitization of equipment and utensils is allowed, if it is applied within the dish machine per manufacturer's specifications.

CHAPTER 5—Water, Plumbing, and Waste

- **Mop water** may not be disposed of in toilets and/or urinals.

CHAPTER 6—Physical Facilities

- **Hand drying** options now include a heated-air hand drying device or a hand drying device that uses an air-knife system at ambient temperatures.

**ALL CHANGES ARE NOT
CONTAINED IN THIS FACT
SHEET. PLEASE TAKE TIME TO
REVIEW THE ENTIRE UPDATED
WISCONSIN FOOD CODE.**

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